



“Demon Chef” Alvin Leung Jr. Culinary Extravaganza at Raffles Beijing Hotel

(January 2013, Beijing): Raffles Beijing Hotel has the honour of welcoming world famous culinary virtuoso Alvin Leung Jr. to prepare his innovative cuisine at Jaan Restaurant from Friday, March 1st to Monday, March 4th, 2013.



The self-professed, “Demon Chef”, and enfant terrible of the Hong Kong culinary scene, Alvin Leung Jr. is the founder of 2 Michelin Star Hong Kong restaurant, BO Innovation. With his trademark blue-streaked hair, earrings and revolutionary approach to his art, Alvin has also been dubbed by some media as the “rock 'n' roll chef”.

He has certainly launched a culinary revolution in Hong Kong with his experimental fusion cuisine with a Chinese twist. Alvin combines flavors and textures in unimaginable ways, uniting fresh local ingredients with imported delicacies to create dishes not served anywhere else on earth, until now.

Alvin will be preparing a series of signature lunches and dinners, as well as Afternoon Tea, at Raffles Beijing Hotel’s Jaan Restaurant, a venue soaked in the sultry ambiance of 1920’s Beijing, and boasting an original 1924 timber dance floor and sparkling crystal chandeliers.





The culinary spectacle opens on Friday, March 1st with a 5 course set Lunch from 12:00 to 2:00pm. Priced at RMB 428+ per person, the lunch is headlined by signature “Demon Chef” specialties, including Molecular “Xiao Long Bao” Dumplings and Home-Made Pasta with Umami Oil, “Har Mi” Powder and Kaniko. Lunch is followed in the evening by a 6 course set Dinner from 6:30 to 10:30pm, priced at RMB 888+ per person. Highlights of the dinner menu include Lettuce-wrapped *foie gras* in Abby sauce with Crispy Rice Noodles, and Lobster, slow-cooked in Sichuan Butter with Roasted Corn Purée, Peas and Chili Lobster Chips.

The Demon Chef extravaganza continues on Saturday, March 2nd with an 8 course Gala Dinner and Cocktail Reception, priced at RMB 1,688+ per person. The Cocktail Reception begins in Writer’s Bar at 7:00pm with Champagne and canapés, while the Gala Dinner starts at 7:30pm in Jaan with Caviar in Crispy Oyster Milk and Bottarga Cream, followed by a procession of creative culinary masterpieces, including succulent Sake Butter braised Abalone with Black Truffles and Bo Chicken Rice.

From 3:00 to 5:00pm on Sunday, March 3rd, Alvin presents “Demon High Tea”, a revolutionary interpretation of Afternoon Tea, priced at RMB 288+ per person. Served on a three tier stand at Writer’s Bar, Demon High Tea consists of a procession of beautifully crafted delicacies, including Chinese Mandarin Peel Dark Chocolate and Sesame Dumplings, Chrysanthemum Crème Brûlée, and Purple Sticky Rice Molecular Pudding. A Selection of Chinese and traditional teas by Ronnefeldt will also be available for tea pairing. At 7pm, Alvin continues his culinary magic with a spectacular 10 course tailored dinner for 12 discerning VVIP guests in the Private Dining Room of Jaan.

The Demon Chef’s culinary *tour de force* at Raffles Beijing Hotel concludes on Monday, March 4th with one last 5 course set Lunch from 12:00 to 2:00pm, priced at RMB 428+ per person, and a 6 course set Dinner from 6:30 to 10:30pm, priced at RMB 888+ per person. The menus for both these meals are the same as those available on Friday, while wine pairings and wine lists are available for all set lunches and dinners.

For more information, please contact Raffles Beijing Hotel Manager, Mr. Christian Westbeld at Christian.westbeld@raffles.com

All prices are subject to a 15% service charge.

The menu may be subject to change without prior notice due to non-availability of ingredients. Off menu requests are not available.

– Ends –



RAFFLES BEIJING

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ABOUT RAFFLES BEIJING: Ideally located on Chang An Avenue, Raffles Beijing Hotel is a heritage landmark in the heart of Beijing's dramatic social, cultural and political life, the icon of a bygone era has seen the world's most illustrious people pass through its arched doors. Shading by the glamorous past and cultivating the brilliant present, the hotel is looking forward to an even brighter future.

ABOUT RAFFLES HOTELS & RESORTS: Raffles Hotels & Resorts is an award-winning, luxury international hotel company with a history dating back to 1887 with the opening of Raffles Hotel, Singapore. The portfolio currently comprises eight luxurious properties, from secluded resorts to city hotels in key locations around the world: in Singapore, Cambodia, China, UAE, Saudi Arabia, Seychelles and Paris, each one is an oasis of calm and charm. The company is embarking on a new phase of expansion, with openings in the Philippines, China, Istanbul and Indonesia scheduled over the next two years. With a compelling mix of cultures and styles, every hotel in the Raffles family has its own individual personality, with its own story to tell and its own sense of place. However, each one is proud to draw on the timeless essence of Raffles – to deliver thoughtful, personal and discreet service to well-travelled guests.

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